

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Currently amended) A method to produce a food product comprising probiotic Lactobacillus bacteria which have been rendered non-viable, wherein the method comprises ~~the step of~~ at a ratio of non-viable to viable of more than 2:1 adding said probiotic Lactobacillus bacteria as a mixture of non-viable and viable Lactobacillus bacteria into the food product followed by rendering viable bacteria non-viable, and wherein no substantial fermentation of the food product by said Lactobacillus bacteria will take place.

2-4 (Canceled)

5. (previously presented) Method according to claim 1 wherein the method comprises a heat-treatment step for preparation or preservation of the food product.

6. (Currently amended) Method according to claim 1 wherein the food product is selected from the group consisting of soups, noodles, sauces, dressing, spreads, cereals, beverages, bread, biscuits, sweets, dairy products, ~~dietetic products~~, and dietetic products.

7-8 (Canceled)

9. (Previously presented) A food product having a pH of 3.8 or less, said food product comprising probiotic Lactobacillus bacteria which have been rendered non-viable and said food product being substantially non-fermented by said Lactobacillus bacteria.

10-11 (Canceled)

12. (Previously presented) Method according to claim 8, wherein the ratio of non-viable to viable bacteria is more than 5:1.

13. (Previously presented) Method according to claim 12, wherein the ratio of non-viable to viable bacteria is more than 10:1.

14 (Currently amended) A method to produce a food product comprising ~~health-active non-viable- probiotic~~ Lactobacillus bacteria which have been rendered non-viable, wherein the method comprises the step of adding a mixture of viable and non-viable Lactobacillus into the food product followed by inactivation of the viable probiotic Lactobacillus before substantial fermentation of the food product can take place, and wherein no substantial fermentation of the food product by said Lactobacillus bacteria will take place, the method including a heat treatment step for preparation and preservation of the food product.

15. (previously presented) Food product according to claim 9 wherein the amount of non-viable lactobacillus bacteria in the food product is from about 10^6 to 10^{11} per serving or per 100g of product.

16-18 (Canceled)

19. (Currently amended) Method according to claim 14 wherein the food product is selected from the group consisting of soups, noodles, sauces, dressing, spreads, cereals, beverages, bread, biscuits, sweets, dairy products, and dietetic products.

20. (Canceled)

21 (Currently amended) The method according to claim 16 wherein the food product is selected from the group consisting of ice cream, snacks, bars, chocolate and chewing gum.

22. (Currently amended) The method according to claim 14 19- wherein the food product is selected from the group consisting of ice cream, snacks, bars, chocolate and chewing gum.

23 (Currently amended) Method according to claim 6, wherein the food product is a cereal food product which is a bar.